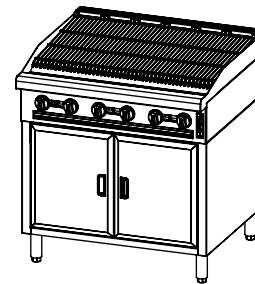


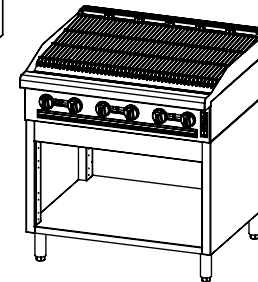


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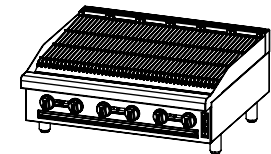
INSTRUCTION AND USE MANUAL



**Charbroiler with
Closed Cabinet**



**Charbroiler with
Open Cabinet**



**Countertop
Charbroiler**

VENANCIO | INNOVATIVE HIGH-PERFORMANCE
COMMERCIAL COOKING EQUIPMENT

2021 SW 31st Ave Hallandale Beach, FL 33009
1 954 367 7846 | sales@venanciousa.com
www.venanciousa.com

**GAS CHARBROILER
(Restaurant Serie)**

18" - 24" - 36" - 48" - 60" - 72"

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CONSUMER AND PRODUCT IDENTIFICATION

CUSTOMER NAME:	
ADDRESS:	
PURCHASED PRODUCT:	
PRODUCT SERIAL NUMBER:	
INVOICE N°:	
DATE:	
SELLER NAME:	

Keep this manual, as it contains important information for questions, and adjustments. The same will be required for the warranty claim if required.

PASTE HERE!

Product Serial No:

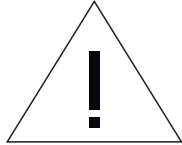
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2. SAFETY

2.1 Important Safety Instructions

THIS MANUAL CONTAINS IMPORTANT SAFETY INFORMATION, READ CAREFULLY AND SAVE FOR FUTURE CONSULTATION.



Our service contacts are on the back cover of this manual, so always keep it handy for any need. This is the safety alert symbol. It alerts you to situations that may cause injury or threaten your life or that of others. All safety messages will follow this symbol and the message "WARNING" and/or "DANGER". These words mean:

WARNING

All safety messages mention the potential risk, how to reduce the chance of injury, what can happen if instructions are not followed, and how to prevent accidents.

DANGER

There is a risk of you losing your life or serious injury occurring if instructions are not followed immediately.

2.2 Safety warnings

- Installation must be performed according to the manufacturer's instructions and by qualified and authorized persons;
- For any repairs, please contact only a technical assistant authorized by the manufacturer and request original spare parts;
- Before starting **The Gas Charbroiler (Restaurant Serie)** and whenever there is any doubt about its operation, the user has the duty to read and understand this manual in detail;
-
- Install the equipment in a place where there is sufficient physical space for perfect handling of the equipment;
- Never use your equipment without first installing it correctly; If when using the equipment, any abnormality is observed in its operation, stop the use, close the manual gas supply valve and call an authorized technical assistant to correct the problem;

13. THIS WARRANTY AND THE LIABILITIES SET FORTH HEREIN ARE EXCLUSIVE AND IN LIEU OF ALL OF THEIR LIABILITIES AND WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO, IMPLIED WARRANTIES OR MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE AND CONSTITUTES THE ONLY WARRANTY OF VENANCIO USA, INC. WITH RESPECT TO THE PRODUCT(S).

Thank you for your support! – Venancio USA Team
2021 SW 31st Ave Hallandale Beach, FL 33009
warranty@venanciousa.com / 954-367-78469

7. Venancio USA, Inc. does not recommend or authorize the use of any product(s) in a non-commercial application, including but not limited to residential use. The use or installation of product(s) in non-commercial applications renders all warranties, express or implied, including the warranties of MERCHANTABILITY and FITNESS FOR A PARTICULAR PURPOSE, null and void, including any responsibility for damage, costs and legal actions resulting from the use or installation of product(s) in any non-commercial setting.

8. Adjustments such as calibrations, leveling, tightening of fasteners or utility connections normally associated with original installation are the responsibility of the installer and not that of Venancio USA, Inc.

9. Should service be required at times which normally involve premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates.

10. Exceptions to the standard warranty period are as listed:

a. Fryer equipment is supplied with limited 5-year limited fry tank warranty.

b. If tank is found to be leaking in the first year of operation from date of installation and verified by an authorized service agency, the fry tank will be replaced at no charge including labor, travel, freight, and mileage. Fry tanks found to be leaking that are over 1 year and under 3 years, 25% of the current selling fry tank price, plus labor, freight and mileage will be the responsibility of the person or firm requesting the service. Fry tanks found to be leaking that are over 3 years and under 5 years, 50% of the current selling fry tank price, plus labor, freight and mileage will be the responsibility of the person or firm requesting the service. Fry tanks found to be leaking that are over 5 years has no fry tank part warranty.

c. Glass windows, door seals, rubber seals, light bulbs, spark ignitors - 90 days from installation.

d. The limited warranty shall not apply to defects attributable to the usage environment, for example from using dirty, corrosive water, poor quality gas, or electricity of incorrect current rating or voltage. All damage due to overvoltage is excluded from the warranty.

e. Non-clog range top open burners have a lifetime warranty.

11. Original purchased replacement parts manufactured by Venancio USA, Inc. will be warranted for 90 days from the parts invoice date. Exceptions are stainless steel fry tanks, and any other parts as stated in item 9. This warranty is for parts cost only and does not include freight or labor charges.

12. This states the exclusive remedy against Venancio USA, Inc. relating to the product(s), whether in contract or in tort or under any other legal theory, and whether arising out of warranties, representations, instructions, installations or defects from any cause. Venancio USA, Inc. shall not be liable, under any legal theory, for loss of use, revenue, or profit, or for substitute use or performance, or for incidental, indirect, or special or consequential damages or for any other loss of cost of similar type.

- Any unauthorized alteration and / or tampering is DANGEROUS and will void all warranties;
- Close the gas valve that powers the equipment and check that the knobs are in the closed position when: not in use, before servicing and cleaning the product;
- Replace all components before connecting the product;
- Use three or more people or a load lifting device to move and install;
- Do not soil, remove or obstruct the identification labels;
- Do not use extensions, type T connectors or benjamins to connect the equipment;
- The electrical installation must be close to the gas distribution network as well as the product;
- For proper operation of the appliance, do not obstruct the flow of gas and ventilation;
- When your product is in use, accessible parts can become hot, and children should be kept away;
- Ensure that children do not play with the equipment;
- Always check that the gas connections are correctly installed, and have no malfunctions and no gas leaks;
- Do not store explosive substances, such as aerosol, with a flammable propellant in this equipment;
- Turn off the circuit breaker and close the gas cock before performing any maintenance on the product.

2.3 Importante Tips

- Carefully keep this manual for future reference.
- To get the address of the authorized person closest to you visit our website (www.venanciousa.com), because in it you will find the complete list of authorized assistants with their respective address and phone number.
- Failure to follow the instructions in the consumer manual for product installation conditions will void your warranty.
- Never use the equipment if it is damaged or not working properly.

- Water or oil may make the floor slippery and dangerous. To avoid accidents, the floor must be dry and clean.
- Do not repair or replace any part of the equipment unless specifically recommended in the manual.
- Clean the product daily after use using a neutral detergent. Use abrasive materials only for work surface cleaning.
- Do not use the product to heat the room.
- Do not use loose hanging garments, towels or large cloths when using the equipment or next to the product, as they may ignite.
- Use only kitchen utensils suitable for the product.
- Always use certified hoses and pressure regulators.
- The manufacturer reserves the right to modify the contents of this manual at any time and without prior notice.
- To perform the gas conversion, you must purchase the gas conversion kit (LPG or NG) from the company. Have a qualified and licensed technician install it.

IMPORTANT

This appliance is not intended for use by persons (including children), with reduced physical, sensory or mental capacity, or by persons lacking experience and knowledge, unless instructed to use the appliance or under the supervision of a person responsible for their safety.

During use, the appliance becomes hot, so care must be taken to avoid contact with the heating elements.

Periodically if the hose and gas regulator are within their expiration date.

Intended for industrial/professional use.

Do not store alcohol, gasoline, or any other flammable liquid or vapor near your product, as this may have serious consequences and risk of explosion.

If you constantly smell gas, turn off the product quickly and check if your product gas connections are leaking. If the problem persists, contact your nearest authorized dealer.

8. LIMITED ORIGINAL COMMERCIAL EQUIPMENT WARRANTY

Venancio USA, Inc. warrants that the equipment, as supplied by the factory to the original purchasers, is free from defects in materials and workmanship. Should any part thereof become defective because of normal use within the period and limits defined below, then at the option of Venancio USA, Inc. such parts will be repaired or replaced by Venancio USA, Inc. or its Authorized Service Agency.

This warranty is subject to the following conditions: Repairs under this warranty are to be performed by a Venancio USA, Inc. Authorized Service Agency. Venancio USA, Inc. cannot be responsible for charges incurred or service performed by non-Venancio USA Authorized Agencies without prior written consent. In all cases the closest Venancio USA, Inc. Authorized Service Agency must be used.

TIME PERIOD: Warranty period is effective from the date of original purchase.

- Schools K-12: 4-years parts & labor (On Restaurant Series, Genesis Series, & Convection Ovens)
- Convection Ovens: 2-years parts and labor
- Prime Range Line 1-year parts & labor
- Restaurant Series Elite: 2-years parts and labor
- Genesis Series: 3-years parts and labor

This standard limited Warranty is subject to the following conditions and limitations:

1. This warranty is limited to product(s) sold by Venancio USA, Inc. to the original buyer in the continental United States.
2. Original installation must occur within 2 years of date of manufacture, and proof of the installation date must be provided to Venancio USA, Inc. Equipment must be located at the original installation location regardless if same owner.
3. The liability of Venancio USA, Inc. is limited to the repair or replacement of any part found to be defective.
4. Venancio USA, Inc. will bear normal labor charges incurred in the repair or replacement of a warranted piece of equipment within 50 miles (80 kilometers) of an authorized service agency. Time and travel charges in excess of 50 miles (80 kilometers) will be the responsibility of the person or firm requesting the service.
5. This warranty does not apply to any product(s) which have not been installed in accordance with the directions published in the appropriate installation and operation manuals.
6. Venancio USA, Inc. will bear no responsibility or liability for any product(s) which have been mishandled, abused, misapplied, misused, subjected to harsh chemical action or poor water quality, field modified by unauthorized personnel, damaged by flood, fire or other acts of nature, or which have altered or missing serial numbers.

7. TROUBLESHOOTING

PROBLEM	CHECK
The product does not turn on:	If there is a shortage of gas;
	Whether the valve or gas valve is open;
	If you have activated the burner manipulator correctly;
	If the manipulator is activated;
The product stopped working:	If there is a shortage of gas;
	Whether the valve or gas valve is open;
The culinary results were not as expected:	If the product is installed correctly as specified in the instruction manual;
	If the product is level (check the product installation section);
	If the position of the manipulator is activated in the proper position;
	Observe if there is enough space in front of the equipment, in order to avoid that the functioning of one interferes with the performance of the other (called yellow flame).
Leak or gas smell:	If the gas connections are well connected;
	Check that there are no leaks in the gas connections (use a sponge and soap foam);
	If the gas hose is not broken;
	If the space in front of the product is suitable for use;

- For any other apparent problems, please contact an authorized technical assistant.

IMPORTANT

Product serial no. is at the end of the manual.

3. PRODUCT INSTALLATION

3.1 Product Installation Instructions

Upon receipt of the equipment, make sure that the product is not defective. To assemble, first check that the accessory kit shipped on top of the grills has the following items: a gas pressure regulator, an instruction manual, the gas conversion injectors and a wick (igniter).

Position the Gas Charbroiler (Restaurant Serie) over the workplace carefully and adjust the foot level according to the guidelines in item 3.9 of this instruction manual.

The gas pressure regulator supplied with the equipment must be installed when the appliance is connected to the gas supply.

Adequate space must be left in front of the device for proper maintenance and operation. Provisions should be incorporated into the kitchen design to ensure an adequate supply of fresh air and adequate clearance for combustion chamber overhead operations, for proper combustion and ventilation.

Installation must comply with local codes or, in the absence of local codes, with the national combustible gas code.

Gas product supply piping must be at least 3/4 "in diameter.

IMPORTANT

Conversion, gas line connection, thermostat calibration, burners, manometer gas pressure adjustment, etc, are all part of normal installation and will not be paid under warranty. If a warranty technician is called and finds the unit incorrectly installed, the end user may be subject to a charge.

Proper installation of this gas appliance is the sole responsibility of the end user. It is the buyer's responsibility to determine if the installer is qualified in the installation procedures.

For MAINTENANCE, SERVICES, REPAIRS OS INSTALLATIONS contact the factory to schedule the authorized technical assistance.

3.2 Recommendations before installation

Before installing the gas supply system, observe the pipes and connections, check the components for dirt, clean internally with compressed air to eliminate possible particles, and prevent burners and valves from becoming clogged.

After cleaning, use thread sealant to connect the equipment to the gas network. For correct application, avoid concentrating the compound on the first two threaded fillets of the tube, as it may generate particles that will obstruct the system's injectors.

As for the electrical installation, make sure before connecting the equipment to the electrical network, that it corresponds to the voltage of the establishment.

3.3 Gas installation

Your gas appliance will give you peak performance when the gas supply line is of sufficient size to provide the correct gas pressure. The gas line must be installed to meet the local building codes or National Fuel Gas Code ANSI Z223.1 Latest Edition. In Canada, install the appliance in accordance with CAN/CGA-B149.1 or .2 and local codes. Gas line sizing requirements can be determined by your local gas company or, in North America, by referring to the National Fuel Gas Code, Appendix C, Table C-4 (for natural gas) and Table C-16 (for propane). The gas line needs to be large enough to supply the necessary amount of fuel to all appliances without losing pressure to any appliance.

WARNING

Never supply the appliance with a gas other than the one that is indicated on the data plate. Using the incorrect gas type will cause improper operation and could result in serious injury or death. If you need to convert the appliance to another type of fuel, contact the dealer your purchased it from. aterials. See all instructions given by the cleaning product manufacturer.

MODEL	EXTERNAL PRODUCT DIMENSIONS				PACKAGING DIMENSIONS				
	WIDTH (L) mm	DEPTH (P) mm	HEIGHT (H) mm	BETWEEN FEET (Ep) mm	NET WEIGHT (kg)	WIDTH (L) mm	DEPTH (P) mm	HEIGHT (H) mm	GROSS WEIGHT (kg)
R18SO - 18C	457	864	1011	311	103	610	950	1187	115
R18SD - 18C					107				118
R24SO - 24C	610	864	1011	464	126	712	950	1187	138
R24SD - 24C					130				143
R36SO - 36C	915	864	1011	769	170	1017	950	1187	186
R36SD - 36C					178				194
R48SO - 48C	1220	864	1011	464	240	1322	950	1187	264
R48SD - 48C					250				274
R60SO - 60C	1525	864	1011	464 - 787	283	1627	950	1187	311
R60SD - 60C					295				323
R72SO - 72C	1830	864	1011	769	336	1932	950	1187	367
R72SD - 72C					351				382

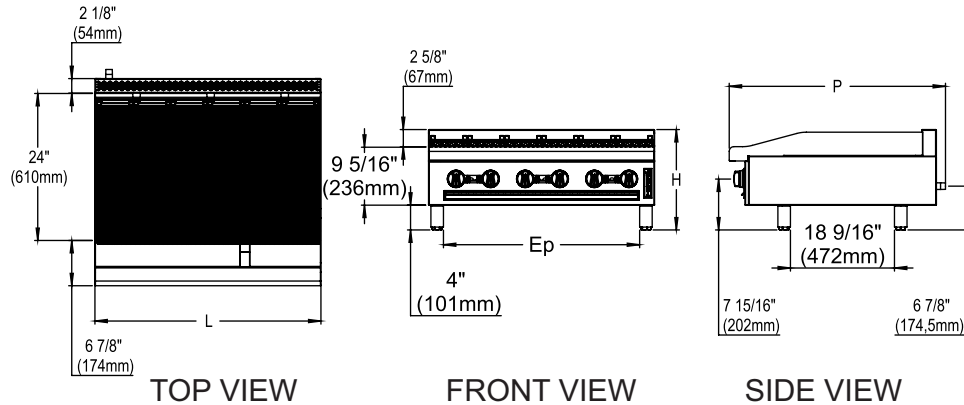
6.2 Technical Data

MODEL	NUMBER OF BURNERS	MAXIMUM THERMAL INPUT		MAXIMUM CONSUMPTION	
		NATURAL (kcal/h)	GLP (kcal/h)	NATURAL (m³/h)	GLP (kg/h)
R18CT - 18C R18SO - 18C R18SD - 18C	3	11.340	12.600	3,938	3,287
R24CT - 24C R24SO - 24C R24SD - 24C	4	15.120	16.800	5,25	4,383
R36CT - 36C R36SO - 36C R36SD - 36C	6	22.680	35.200	7,876	6,574
R48CT - 48C R48SO - 48C R48SD - 48C	8	30.240	33.600	10,501	8,766
R60CT - 60C R60SO - 60C R60SD - 60C	10	37.800	42.000	13,126	10,957
R72CT - 72C R72SO - 72C R72SD - 72C	12	45.360	50.400	15,751	13,149

6 TECHNICAL SPECIFICATIONS

6.1 Product Dimensions and Weight

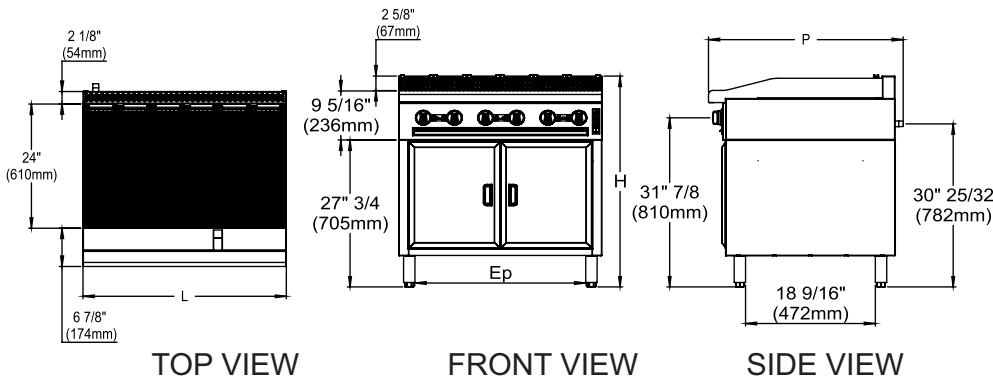
Countertop Models R18CT - 18C / R24CT - 24C / R36CT - 36C / R48CT - 48C / R60CT - 60C / R72CT - 72C.



MODEL	EXTERNAL PRODUCT DIMENSIONS					DIMENSÕES DA EMBALAGEM			
	WIDTH (L) mm	DEPTH (P) mm	HEIGHT (H) mm	BETWEEN FEET (Ep) mm	NET WEIGHT (kg)	WIDTH (L) mm	DEPTH (P) mm	HEIGHT (H) mm	GROSS WEIGHT (kg)
R18CT - 18C	457	864	405	336	74	610	950	580	88
R24CT - 24C	610	864	405	489	92	712	950	580	113
R36CT - 36C	915	864	405	794	127	1017	950	580	155
R48CT - 48C	1220	864	405	1.099	167	1322	950	580	200
R60CT - 60C	1525	864	405	677	204	1627	950	580	245
R72CT - 72C	1830	864	405	829	248	1.932	950	580	295

Enclosed models: R18SD - 18C / R24SD - 24C / R36SD - 36C / R48SD - 48C / R60SD - 60C / R72SD - 72C.

Open cabinet models: R18SO - 18C / R24SO - 24C / R36SO - 36C / R48SO - 48C / R60SO - 60C / R72SO - 72C.



3.4 Installation - Gas Standards and Codes

▲ IMPORTANT

FAILURE TO INSTALL THE PRESSURE REGULATOR WILL VOID YOUR WARRANTY.

In North America, gas appliances equipped with casters must be installed with connectors that comply with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69.CSA 6.16 Latest Edition. This connection should include a quick disconnect device that complies with the Standard for Quick Disconnect Devices for Use With Gas Fuel Appliances ANSI Z21.41.CSA 6.9 Latest Edition

1. The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any system pressure testing when this test pressure exceeds 1/2 PSI (3.45 kPa).

2. The appliance shall be isolated from the gas supply piping system by closing the manual shut-off valve during any pressure test of the gas supply piping system at test pressures equal to or less than 1/2 PSI (3.45 kPa);

Gas connection

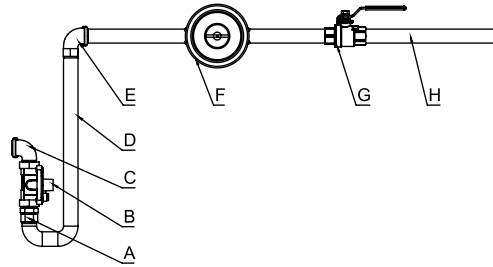
The gas inlet line size of this appliance is 3/4" NPT. For proper operation, the gas supply line should preferably be of the same size.

Manual Shutoff Valve

A gas pressure regulator and a shut-off valve supplied by the technician shall be installed in the gas service line before the appliance - in a physical location where it can be reached quickly in an emergency.

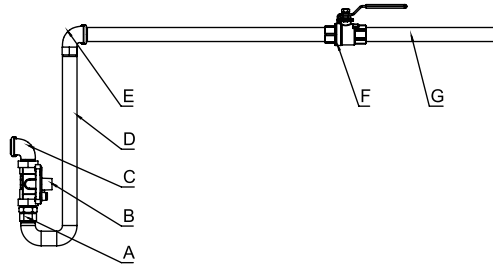
Liquefied Petroleum Gas (LPG) - Optional

- A. Double nipple (adapter) 3/4" male or 3/4" x 1/2" (comes with the product);
- B. Gas pressure regulator (comes with the product);
- C. 3/4" male and female elbow (comes with the product);
- D. Flexible connector or flexible hose;
- E. 3/4" or 3/4" x 1/2" elbow;
- F. Gas regulating valve;
- G. Manual gas supply valve;
- H. 3/4" or 1/2" piping.



Natural Gas (NG)

- A. Double nipple (adapter) 3/4" male or 3/4" x 1/2" (comes with the product);
- B. Gas pressure regulator (comes with the product);
- C. 3/4" male and female elbow (comes with the product)
- D. Flexible connector or flexible hose;
- E. 3/4" or 3/4" x 1/2" elbow;
- F. Manual gas supply valve;
- G. 3/4" or 1/2" piping.



The regulators are provided with 3/4" NPT connection ranges. The regulator is adjusted at the factory by 102mmH₂O (4" WC) (water column) gas pressure in the connector (natural gas) and gas pressure in the connector of 254mmH₂O (10" WC) for operation with LPG gas.

Before connecting the regulator, check the pressure in the supply line on the product. This may not exceed the maximum pressure of 3.45kPa (1/2PSI). If the gas supply line pressure is higher than indicated, use a pressure reducing regulator.

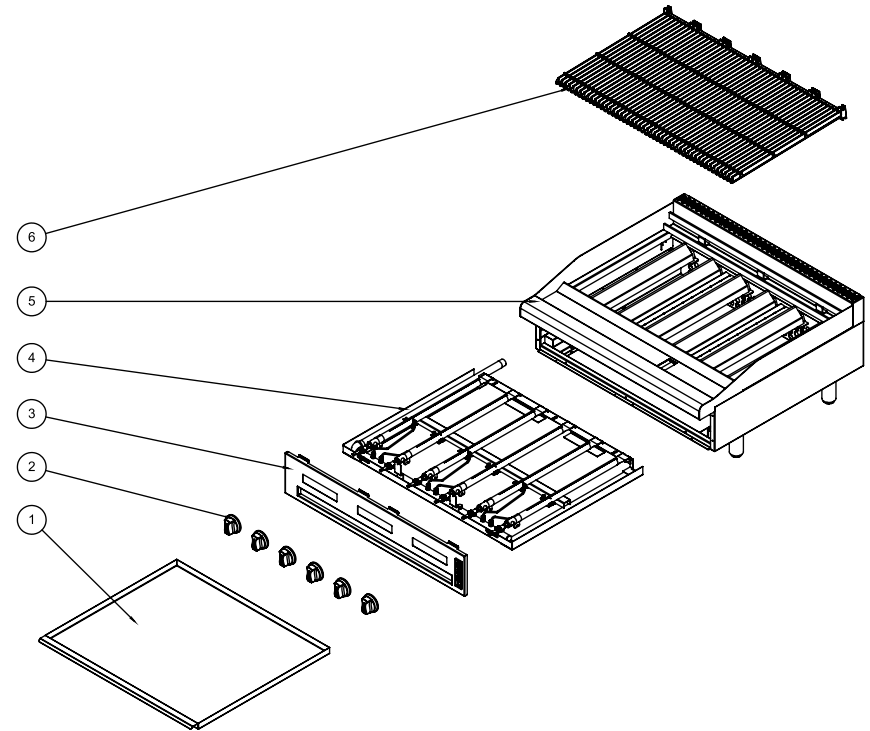
At the bottom of the regulator body there is a gas direction arrow to minimize installation error. This arrow should point to the device's direction of entry into the product.

The air vent cover, identified in blue, at the top of the regulator, is part of the regulator and must not be removed.

product to facilitate the work;

2. Remove the knobs (9) and the waste drawer (8) from the product, after that, remove the panel (10) from the product knobs, removing the two screws located at the bottom of the panel with the aid of a Philips screwdriver and detach the top components from the product panel;

3. Remove the grills (1) and the burners (2);



ITEM	DESCRIPTION
1	WASTE DRAWER
2	KNOBS
3	PANEL ASSEMBLY
4	GREASE TRAP ASSEMBLY
5	PRODUCT BODY ASSEMBLY
6	CHARBROILERS

5.1.2 Cleaning the inside of the product

Let the inside of the product cool completely. Use a non-alkaline cleaning agent following the manufacturer's recommendations;

Do not use abrasive products;

Rinse well with water at room temperature, clean and dry thoroughly.

5.2 Maintenance

Maintenance is one of the precautions to be taken for a good equipment life. Proper cleaning, installation, checking and product life all contribute to reduced maintenance. Before any maintenance, make sure the connections, registers or gas check valves are completely closed and disconnected from the product.

⚠ CAUTION

The maintenance of the equipment should only be performed by a technician authorized by the manufacturer.

The operator should be familiar with how to connect and disconnect the removable parts. If they are removed for maintenance or cleaning, they must be reconnected before using the equipment again.

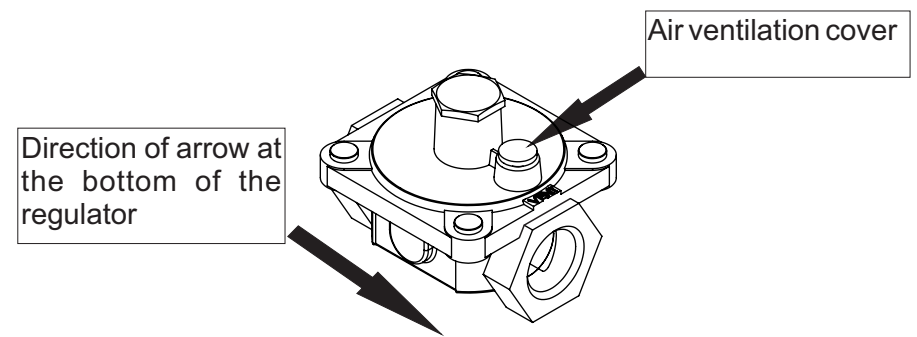
5.2.1 Preventive maintenance

To reduce downtime and maximum efficiency, service your appliance once or twice a year, depending on the amount of use. To do this, ask a technician to:

- Examine the air inlets on the burners, the panel and the air outlet at the back of the appliance at least twice a year;
- Clean and adjust burners, regulators and etc. twice a year;
- Check and calibrate the product gas supply system pressure at least once a year;

FOR AUTHORIZED TECHNICIAN TO ACHIEVE AND OBTAIN ACCESS TO COMPONENTS, FOLLOW THE INSTRUCTIONS BELOW:

1. First, disconnect the product from the gas network, making sure that there is no gas leak and remove the gas pressure regulator from the gas inlet of the



⚠ CAUTION

Visually check all inlet pipes supplied by the installer and/or blow them out using compressed air to clean any dirt or debris, thread chips or other foreign materials before installing a service line. These particles will clog the gas orifices when gas pressure is applied. Compounds used in appliance pipe threaded joints shall be resistant to the action of NG and LPG gas and shall provide a gas tight seal to prevent leakage;

When installing the pressure regulator remember that it can support 1/2 PSI (3.45 kPa);

When installing LPG, you have high source pressures ranging from 20 PSI (127.89 kPa) to 100 PSI (689.48 kPa). If the LPG tank's high-pressure gas line is directly connected to a unit without the proper reduction regulator, it will rupture the diaphragm in the valve, making it useless.

⚠ IMPORTANT

Any adjustment to the regulator should be done only by qualified and licensed personnel with the appropriate calibrated test equipment;

The connections must be made by a licensed and qualified technician.

3.5 Gas conversion instruction

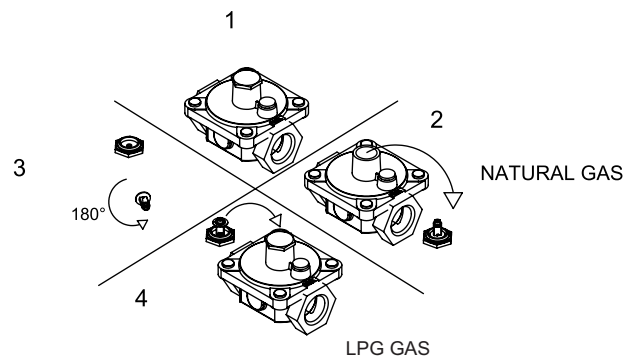
The **Gas Charbroiler (Restaurant Serie)** is produced for use of LPG or NG gas. Then check to see if the gas used in your region is compatible with the type of gas for which the product was manufactured. If not, gas must be converted to Natural Gas (LN) or Liquefied Petroleum Gas (LPG).

⚠ IMPORTANT

To perform gas conversion, a licensed and qualified technician is required.

For conversion the following guidelines should be followed:

1. Close the manual gas valve and disconnect the product from the gas network, making sure that there is no leakage. Then remove the gas connection (pressure regulator) from the gas inlet on the product to make Work easier.
2. Remove the knobs from the product and then remove the panel by removing the two screws located at the bottom of the panel with the aid of a double screwdriver and detaching the upper panel fittings on the product;
3. Remove the two screws that attach the grease tray assembly in the product housing and then pull the GREASE TRAY ASSEMBLY out (horizontally) and place it on a flat surface. It is ideal that this step be performed by two or more people;
4. Loosen the screws that secure the burners to the drawer with the aid of the 7/16 "or combined wrench and disengage the pilot burner from the burner. Then slide the burners back a few centimeters and leave them still.
5. Remove the injectors (hoods) with a 1/2 "wrench.
6. In place of the removed gas injectors, place the new injectors in the accessory kit. But first, apply some pipe sealant to the valve thread and then screw in the new injectors to the correct gas type;
7. Once you have changed the gas injectors, reassemble your product. Assemble the grease tray assembly to its original configuration, but now with the new injectors. After attaching the panel and secure it with the screws that were previously removed;
8. Convert the pressure regulator by inverting the docking device under the regulator cover. This will require a reasonable amount of force. Do not remove the spring. When replacing the cover, make sure the insert of the socket is facing upwards in the middle of the spring. As indicated in the following image;
9. Refit the pressure regulator to the gas inlet of the product;
10. Apply the "Warning" sticker for the gas to be used on the front of the unit for future reference.



5. CLEANING AND MAINTENANCE

5.1 Cleaning

⚠ CAUTION

Do not use toxic or high chemical cleaning materials. See all instructions given by the cleaning product manufacturer.

- After using the **Gas Charbroiler (Restaurant Serie)** and with the equipment not operating or hot, clean it to remove food residues. Re-move the waste drawer for the removal of debris and clean it;
- Use a non-abrasive sponge with neutral detergent to clean the equipment;
- Never use sharp, pointed materials or abrasive products (with corrosive elements in the formula) on stainless steel components, however on the grills it is possible;
- Keep in mind that constant and correct cleaning is critical to the proper functioning of the equipment;
- For cleaning, the equipment must be completely disconnected from the gas and power grid (Convector model), thus avoiding any accident;
- ALWAYS, after the end of the working day, clean the grills and burners and turn them on to remove moisture. This practice is recommended between one working day and another, thus avoiding its oxidation;
- NEVER attempt to move or slide the product when it is hot. ALWAYS let the unit cool down and empty the waste drawer before attempting to relocate or move the unit.

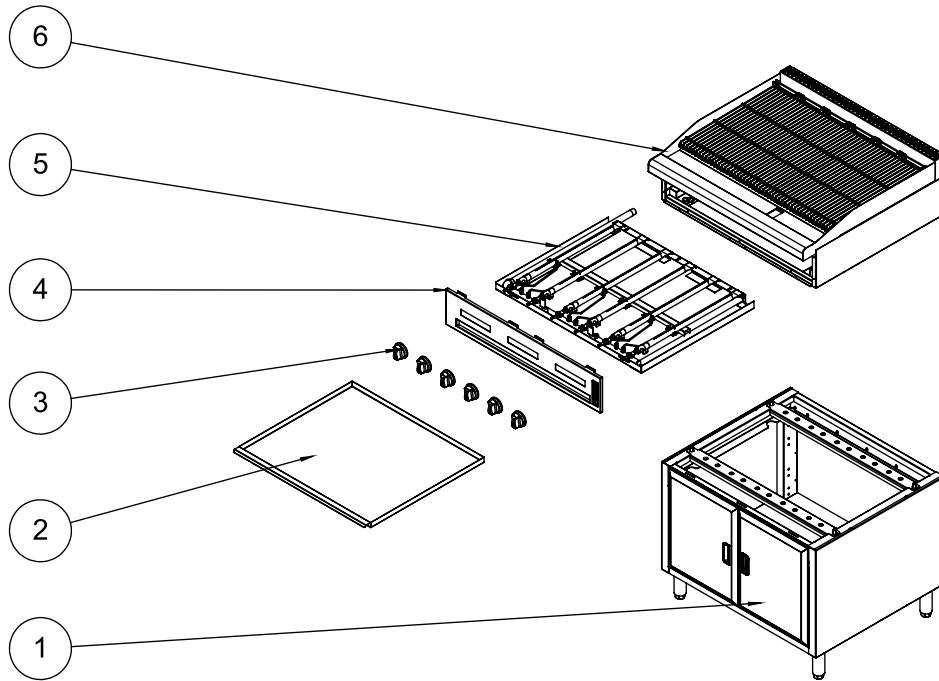
5.1.1 Cleaning the outside of the product

The **Gas Charbroiler (Restaurant Serie)** has an external coating in stainless steel and for its correct cleaning it is necessary to follow the following guidelines:

First, let the product cool. Normal daily dirt can be removed with a mild detergent or soap solution applied with a damp cloth. Wash and dry thoroughly;

- To remove deposited grease, apply a cleanser in the direction of the polished lines on the metal. NEVER rub in a circular motion.

Enclosed models: R18SD - 18C / R24SD - 24C / R36SD - 36C / R48SD - 48C / R60SD - 60C / R72SD - 72C.



ITEM	DESCRIPTION
1	CLOSED CABINET ASSEMBLY
2	WASTE DRAWER
3	KNOBS
4	PANEL ASSEMBLY
5	GREASE TRAY ASSEMBLY
6	CHARBROILER ASSEMBLY

3.6 Checking for gas leaks

Before lighting the equipment and putting it into operation, check all gaskets on the gas supply line for leaks. For this, do not use any type of wrench to check for leaks, use a sudsy soap and water solution.

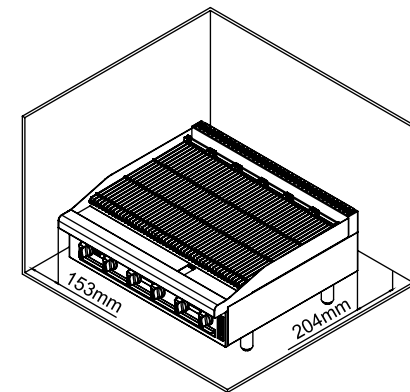
Follow the steps below for the correct procedure to power on:

1. Turn pilot valves to OFF position by turning adjusting screws clockwise.
2. Turn on the manual gas valve on the inlet side of the gas supply line.
3. Check for gas leaks at the flexible coupling or gas connector connection using a soap solution.
4. In moderation, spray or scrub the solution with soap on gas connections - active bubbling indicates the location of the gas leak.
5. If a gas leak is detected, turn off the manual gas valve at the inlet side of the gas line.
Call your certified and licensed service technician.
6. If the equipment has no gas leak, continue with the equipment operating instruction.

3.7 Positioning

- Installation must be on a flat and level surface;
- It is recommended to install the product under hoods or exhausts;

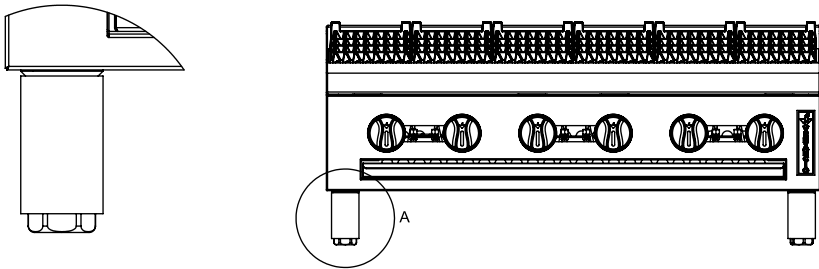
There must be a distance of at least 204 mm at the rear, 153 mm at the right and left of the product from combustible surfaces. As shown in the figure to the side.



3.8 Foot leveling (Countertop Model)

For a good operation of the **Gas Charbroiler (Restaurant Serie)**, it is ideal that the product is level and perfectly fixed with the work surface. To adjust the leveling, turn item 1 (identified in the drawing) counterclockwise to open and in a clockwise direction to close to find the best position to operate the equipment safely.

1 – Foot regulator.



3.9 Cabinet Assembly (Open / Closed) (OPTIONAL)

Gas Charbroiler (Restaurant Serie) models that have an open or closed cabinet has the following description: R18SO -18C, R24SO-24C, R36SO-36C, R48SO-48C, R60SO-60C open cabinet. And the R18SD - 18C, R24SD - 24C, R36SD - 36C, R48SD - 48C, R60SD - 60C and R72SD - 72C models with a closed cabinet.

The models might have a cabinet that is already assembled. If necessary to perform the assembly, the following guidelines should be followed:

1. Fit the product over the enclosure (1) and verify if the attachment holes between the enclosure and the product are centered, and the holes are on the side edges of the product.

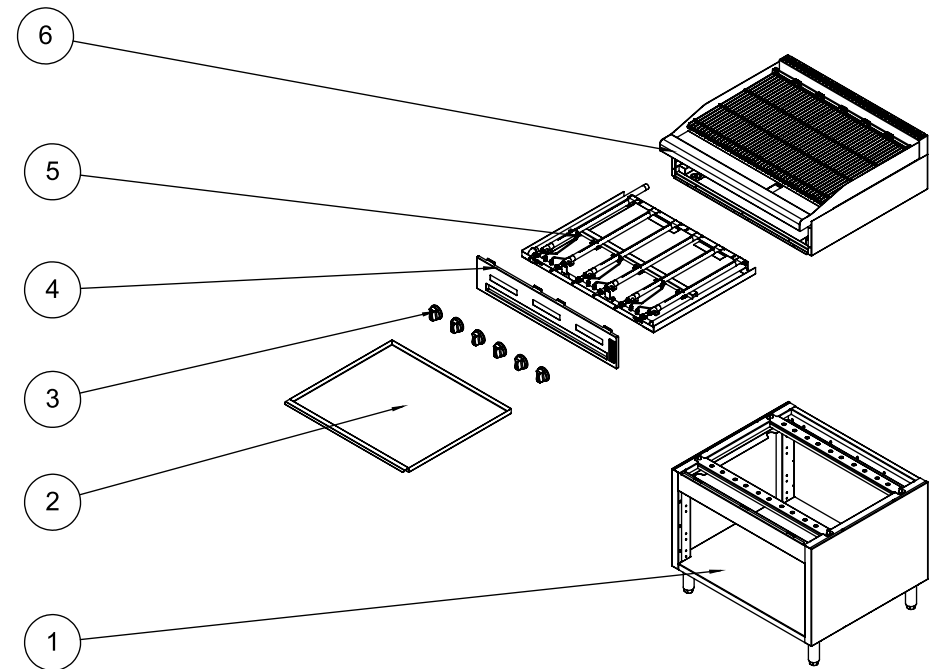
2. Prepare screws, place 1/2 "lock washer (3) and 1/2° flat washer (4) sequentially on 1/2 "hex bolt (2). Note: Each cabinet comes with 4 hex bolts 1/2", 4 1/2 flat washers, and 4 1/2 "lock washers.

3. Secure the assembly of screws in the attachment hole between the cabinet and the product. Tighten them tightly so that they do not come loose.

4. Perform product leveling as per item 3.9

ITEM	DESCRIPTION
1	WASTE DRAWER
2	KNOBS
3	PANEL ASSEMBLY
4	GREASE TRAY ASSEMBLY
5	CHARBROILER ASSEMBLY

Models with open cabinet: R18SO - 18G / R24SO - 24G / R36SO - 36G / R48SO - 48G / R60SO - 60G / R72SO - 72G.



ITEM	DESCRIPTION
1	OPEN CABINET ASSEMBLY
2	WASTE DRAWER
3	KNOBS
4	PANEL ASSEMBLY
5	GREASE TRAY ASSEMBLY
6	CHARBROILER ASSEMBLY

- Removable cast iron grills, offering versatility and different cooking angles (15° level);

- * Removable cast iron rail made for easy cleaning;

- * Fire enameled burner with independent register, guaranteeing uniformity to the work surface and more durability;

- * Burners arranged in drawer increasing efficiency and facilitating any maintenance;

- * Enameled vertical baffles for flame separation and stability;

- * Viewing and adjustment of pilots is done through the front panel;

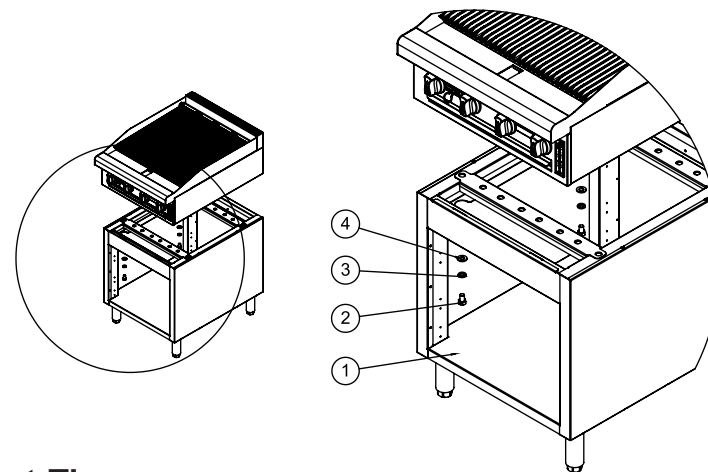
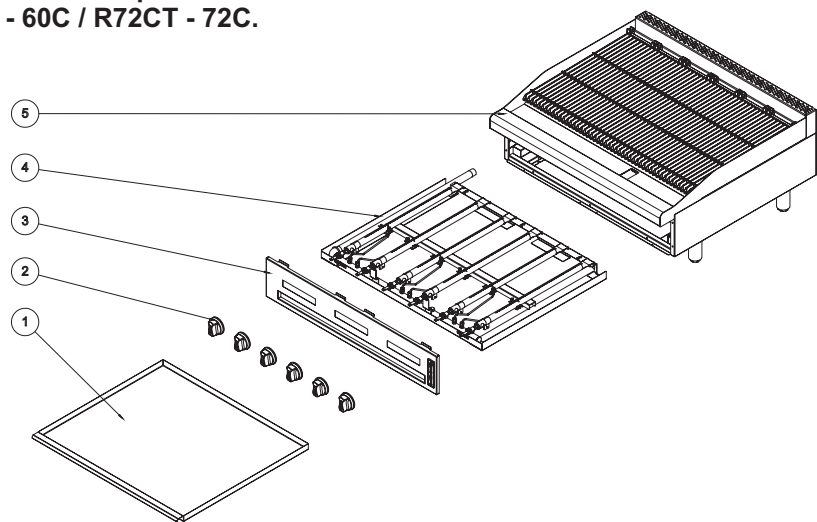
- * Injected aluminum knobs and painted in black ensuring greater rigidity and durability;

- * Waste drawer made of stainless steel, easy to remove and clean;

- * Adjustable 4 "(102mm) feet in chrome-plated carbon steel.

4.2 Main components

Models countertop: R18CT - 18C / R24CT - 24C / R36CT - 36C / R48CT - 48C / R60CT - 60C / R72CT - 72C.



3.10 First-Time use

To protect the equipment against possible moisture damage between manufacture and installation on site, the grills and baffle rails are coated with a layer of vegetable oil. Against shock damage or rocking from transportation, the sides and waste tray have a protective PVC film. Remove any plastics, straps, or protective film from the product before operating the equipment.

In addition, you should perform a cleaning with the help of a sponge, neutral soap and water in small amounts.

After this procedure, turn the burners on and leave them on for about 15 minutes, this will cause all gas charbroiler residue to be burned and eliminated. Only then will the equipment be ready for use.

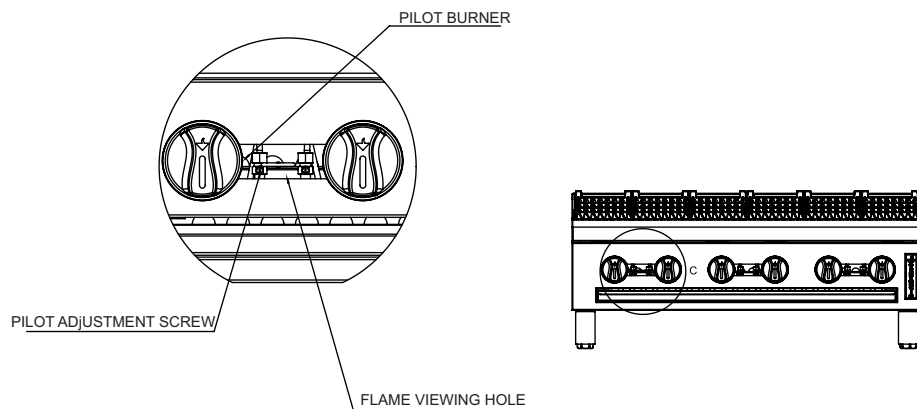
3.11 Connecting the Gas Charbroiler - Product ignition

1. Open the manual gas supply valve (which will release gas into the product) if in doubt, use item 3.3 to identify which valve;

2. Immerse in alcohol the lighter (wick) that accompanies the product and light it;

Note: Make sure that the container where the alcohol is located is away from the product and wick after immersing.

3. Bring the igniter (wick) through the pilot flame ignition hole in the product panel until contact with the pilot burner and until the flame ignites, repeat this procedure on all pilots (see the following image);



4. Rotate the knob corresponding to the burner you wish to operate, rotate 90 ° counterclockwise;

5. Make sure the burner is lit. If the burner does not light, repeat the procedure;

6. After lighting all burners, you can turn off the burners and turn them back on simply by turning the corresponding knobs;

Note: The pilot burner flame is factory set according to the gas for which the product was originally manufactured. Always check to see if the flame on the pilot burner can be seen through the panel hole. If it's not lit, perform the procedures described above again.

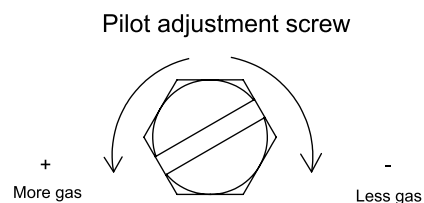
NOTE:

If you need to adjust the pilot valves (one pilot valve corresponds to one burner) perform the following procedures:

1- Turn the pilot adjusting screw counterclockwise, then light the pilot with the aid of the lighter, which comes with the product, and adjust the flame to a height of approximately 0.5cm;

2- Turn on the gas valve by turning the knob counterclockwise to light the main burners;

3- To shut down completely, close the gas valves by turning the knob clockwise and turn the pilot adjusting screw clockwise to close the gas for the pilots.



The image above illustrates the direction of rotation of the pilot valve for pilot flame adjustment.

▲ IMPORTANT

When using the product for the last time in the day, the gas valve (manual gas supply valve) should be closed.

4 KNOWING THE PRODUCT

• The Venancio Gas Charbroiler (Restaurant Serie) was developed and manufactured to offer the user the best in the market in equipment for cafeterias, restaurants, and kitchens in general.

The equipment was developed to obtain a more uniform cooking process in the food. For this, the grill is made of double-sided cast iron, ie both sides of the grill have roasting functionality, one side is for lighter foods and the other for heavier. This ensures greater flame control, greater roast uniformity, and heat transmission to the food, which are generated from high-performance burners, evenly distributing heat on the work surface.

The equipment is basically composed of a fully welded structure that ensures stability, strength, and durability and has a waste disposal system for removal, being easily accessible for cleaning,

The cast iron grill acts as a kind of heat accumulator that should be heated for approximately 15 minutes before use.

The equipment is supplied with manual lighting of the pilot system. This should be lit only once a day, and so should stay on throughout the workday as consumption is very low.

In addition, accessories may be purchased separately from the product, such as condiment panel, cutting board, and 6 "(152mm) swiveling leveling casters with front lock for closed and open cabinet models.

4.1 Main Features

- Available in widths of 18 "(457mm), 24" (610mm), 36 "(915mm), 48" (1220mm), 60 "(1.525mm) and 72" (1.830mm).
- Stainless steel panels and sides;
- 2mm stainless steel splash guard;